

A2 4. (Amended) A method according to claim 3, wherein said coating step e) is performed by dipping.

A3 6. (Amended) A method according to claim 3, wherein the coating of the product is accompanied by projecting solid pieces of size lying in the range 1 mm to 4 mm, which pieces become fixed to the coating.

A4 8. (Amended) A method according to claim 3, wherein the coating is made out of a material which does not adhere to a material for packaging the product.

9. (Amended) A method according to claim 1, including a step after the unmolding d) of packaging the product under a modified atmosphere.

A5 17. (Amended) A creamy or crumbly soft cheese or non-frozen milk product made by molding and wherein its dry extract content lies in the range 25% to 50%, its fat content in the dry extract lies in the range 30% to 75% by weight, and its pH lies in the range 4.8 to 6.

18. (Amended) A product according to claim 17, having a coating imparting mechanical strength and/or non-stick properties to the product in packaging.

Please add the following new claim 19:

A6 19. (New) A method according to claim 1, wherein said product has a pH that lies in the range 4.8 to 6.